3: Stannus D-5 (ca. 1912) 1922 FT7 Yao FT7

and the baskets and pots. A wooden dish *sahini* may be seen occasionally, but of late years this has been generally replaced by enamelled articles.

Around the entire hut, or simply enclosing a yard behind it, there is often a fence about five feet high. In the enclosure thus formed, many household duties are performed, such as the pounding and sifting of grain. The grain store *nguluwe* often stands in this yard with the pigeon-loft and possibly a hen-house or goat kraal; these are sometimes found in the open space at the front of the house. If a grain store is built within the hut itself, it is then known as *mbungu*. Near the pigeon-loft will be seen a pole with prongs supporting an old pot with water for the pigeons to drink. In a tree in the bush nearby, there may stand a beehive, consisting of a bark cylinder. Similar cylinders are sometimes used as pigeon-houses.

The large pots for brewing beer are usually set in the yard or on the back veranda, together with a basket of split bamboo for carrying fowls, *chitetete* (Yao and Chin.).

Gourds. Gourds are grown in the village for use as vessels of various kinds. Different shapes serve different purposes; names are given them according to use rather than shape, though these more or less coincide. Ladles for water or beer, *masmalo* or *ngwe* (*nacwere* or *chike*, Chin.) are usually long-handled gourds (Pl. XIV, figs. 7, 8, 9). Drinking vessels for beer, etc. *chipanda* and a specially large one, *ntumba* are usually of the shape illustrated in Plate XIV, fig. 1; sometimes they are like fig. 5, but this shape is more commonly used for water. *Lipache*, the type illustrated by fig. 2, is also used for drinking or for holding gruel. Oil flasks, *chisasi* (*tsupa*, Chin.), are usually of the double-bellied type (figs. 4 and 6). Salt bottles, *chitumba* (*chipuru*, Chin.), are similar to oil flasks. Rattles, *sesje*, used at dances etc., are also made from gourds, often from those with tuberosities (fig 3). Other uses for gourds include pipes, snuff-boxes, enema funnels, and resonators for musical instruments.

Pottery. The art of pot-making appears to have been known to the Yao for a very considerable period. There is no history relating to its introduction among them. The art is in the hands of the Yao women. As among all Nyasaland tribes, a particular kind of clay is used and no admixture with any binding substance is made. The pots are simply moulded by hand from base to brim and, without the aid of any wheel or other device, wonderful symmetry is attained.

After drying, the pots are fired by being set on their bases on the ground and a wood fire is made round and above them. They are then sprinkled with an infusion of the *nguengwe* or *ntumbi* tree, a head of millet being used for the purpose, after which the pots are set upon a fire and millet husks are thrown into them and allowed so to be incinerated. These customs, a kind of christening of the pots, "insure their turning out well."

No glaze of any kind is used, but they are sometimes colored red by boiling with a pigment called *nguwe*, prepared from a red sediment found in sluggish streams. The preparation of *nguwe* is in the hands of men and women who make a trade of it, such as a man called

323 N)usi near Songea. Sometimes pots are also rubbed all over the outside or in patterns with *mwaye*, a natural graphite.

323 531 Patterns of a simple character, often of the herring bone order, are commonly graved about the neck of the pots with the aid of a stick of bamboo. There is considerable variety in the size and shape of the pots made. As with gourds, the pot takes its name from the use to which it is put and not from the shape or size. All pots have rounded bottoms; some have a flattened base or standard.

The following varieties of pots may be mentioned:

323 415 1. *Likwala*, large pots for beer-making. These are usually roughly made and seldom have any decoration on them; they stand about two feet high and are wide-mouthed (Pl. XV, figs. 1, 4).

2. *Lwalo* (*mwalo*, Chin.): water-pots. These are usually well moulded and well finished pots, full bellied with broad base and a certain amount of neck. They are practically always decorated and often colored. They are about twelve inches high and twelve inches across the broadest diameter (Pl. XV, figs. 8, 9, 10).

3. *Chisilupo* (*nthale*, Chin.): cooking pots used for cooking the flour porridge, *upali*. These are wide, open-mouthed pots six to ten inches high, with belly and more or less straight sides (Pl. XV, figs. 5, 6, 7). This name also applies to the cooking vessel for medicinal concoctions.

4. *Chijwayo* (*mpika*, Chin.): smaller pots of the same type as 3, used for cooking beans, fish, green stuff, and the relish *mbopo* (*ndiwo*, Chin.) (Pl. XV, fig. 3).

5. *Mtuzi* (*ntsatsi*, Chin.): the bath water pot. The smallest pot used for heating water to bathe the husband after sexual intercourse bears the same name. It is found among both the Anyanja and the Wayao (Pl. XV, fig. 2).

6. *Mbale* (Yao and Chin.): the plate, a shallow, wide-open vessel.

Baskets. The basket work of the Yao is all of one type and is done by the men. All 285 baskets are made of plaited strips of bamboo, the free edges of the strips being bound between thicker pieces of the same wood forming the rim, the binding being done with the stem of a creeper. They are made in various shapes and sizes. Some are rendered waterproof and used as beer mugs. The following types of basket are in use:

285 415 1. *Chisolo* (*kisheru*, Chin.): a circular, open basket, shallow and wide, six to ten inches in diameter; it is used as a food dish or to measure flour, etc. *Chilungo* (*nsungwa*, Chin.), a rather larger one of the same shape, often decorated with beads is used to carry flour, while a still larger basket called *chipoto* is commonly used by the women for winnowing out the chaff from the partly pounded maize (Pl. XVI, figs. 11, 15).

2. *Lukolulo* and *chitumbo* (in Chin., both are called *mtengo*): deep baskets usually about as deep as they are broad; the bottom is approximately square, but the rim is circular. *Chitumbo* is about six inches high and six inches in diameter; *lukolulo* is about a foot in all dimensions. These large baskets are used for carrying any food-stuffs in bulk, e.g. grain and pumpkins (Pl. XVI, fig. 16).

1: Diamond D-1 (ca. 1912) 1922 FFT Tau FFT

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[End Plate 3]